Sugar Cookies for Between-Meal Snacks

Iced Cakes Make Ideal Desserts

By MARY MEADE

COOKIES and cakes are more fun to make than any other baked goodies, and every household wants to keep them on hand for at least part of the time.

Plain sugar cookies are kept in stock by mothers who feel that the children need an after-school snack to stay their young appetites until dinner time. A glass of milk and a cooky accomplish that purpose without diminishing relish for the later meal.

Plain sugar cookies are an appropriate after-school snack for children.

The rich, creamy frosting on these cup cakes was made with sweetened condensed milk.

Chocolate-frosted cup cakes and soft-frosted spice cakelets aren't quite so appropriate for the after-school snack, as they are rich and quite filling. They should be served as dessert at meal time or for grownup party refreshments.

The soft, creamy chocolate frosting used on the cup cakes illustrated was made by melting three squares of unsweetened chocolate in the top of a double boiler, adding a can (1⅓ cups) of sweetened condensed milk and stirring the mixture over boiling water for five minutes until it thickened. Then a tablespoon of water was added and the frosting was ready to spread. Chocolate marshmallow frosting may be made from the same recipe if eight quartered marshmallows are stirred into the mixture and the water is omitted.

The sour cream spice cake, baked in a thin layer and cut diagonally into attractive diamonds and triangles, was frosted with an uncooked icing and decorated with walnut halves.

To make such a frosting cream ¼ cup butter thoroughly and add gradually 1 cup confectioners' sugar, beating the mixture until smooth. Add alternately with another cup of confectioners' sugar 4 tablespoons cream and ½ teaspoon vanilla. Beat until creamy and spread over cake.

A variation of this frosting may be made by substituting 2 tablespoons of strong coffee for 2 tablespoons of cream in the recipe. It may be necessary to add slightly more sugar if coffee is used. This latter is a mocha frosting, which blends particularly well with the flavor of spice cake.

Diamond and triangle cakelets are very good with a mocha frosting and walnut halves.

● The second instalment of "How a Business Girl Can Live and Dress on $18 a Week," the first of which appeared on this page last week, will be found on page eleven.

Halloween Menus

THE gobble-uns'll git you if you don't watch out!

Yes, it's time to think about Halloween and Halloween parties. How would you like to serve pumpkin head canapes, hobgoblin salad, witches' brew, and cold chills for refreshments?

Or maybe you'd prefer to bring forth a heartier menu—say, pumpkin face ham loaf, witches' salad, creamed potatoes, ghost sandwiches, and Halloween shiver cakes?

Mary Meade, Tribune cooking editor, has a booklet which should help a great deal. It contains ten menus for Halloween refreshments and five menus for Halloween suppers or luncheons, along with recipes for preparing the various dishes. There are twelve pages full of suggestions in this orange-covered printed booklet. It's called "Halloween Menus." These typical recipes come from the book:

Cider Frappe

Dissolve ⅞ cup (1 cup minus 2 tablespoons) sugar in ½ cup hot water. Add 2 cups cider, 1 cup orange juice, ¼ cup lemon juice, and 2 cups cold water and freeze to a soft mush in the refrigerator freezing tray. Serve in small, slender glasses. The frappé is meant to be sipped, not eaten with a spoon.

Pickled Goblins

For each goblin cut off an end of a hard-cooked egg so that the egg will stand upright. Cut off the other end to make a cap for the goblin. Scoop out the egg yolk, mix it with chopped sweet pickles and salad dressing. Refill the egg and stick pieces of pickle into one side to make a goblin face. Place a small piece of parsley over the top of the egg to represent hair, and replace the cap.

Hobgoblin Salad

Cut the tops from large oranges or red apples and hollow out the centers. Cut eyes, nose, and mouth from the side of the fruit. If oranges are used, cut only through the outer skin, leaving the white membrane showing through. Fill the cavities with diced fruit mixed with salad dressing and place the tops back on the salad as covers.

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This booklet costs 5 cents at Tribune public service offices or 8 cents by mail. The Halloween recipes and menus have also been included in a larger book, "Holidays and Holiday Meals," which may be obtained for 23 cents in stamps, or 20 cents at the public service offices, if you're looking ahead farther than Halloween. The big booklet contains historical information, menus, recipes, and decoration suggestions for all kinds of holiday affairs, including Thanksgiving, Christmas, and New Year's. Address Mary Meade, Chicago Tribune.

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Hints how to win—If you've used the new super-creamed Crisco, you know about the fluffier cakes, flakier pastry, and crisper digestible fried foods Crisco gives you. If you don't know about Crisco, try it today. Crisco is creamed over and over—it's *super-creamed*. Most women buy 3-lb. Crisco because there's a real saving per pound—because it keeps creamy and fresh on a kitchen shelf without refrigeration.

Here's a sample sentence—"I like the new super-creamed Crisco because it gives me pies, cakes and fried foods that are delicious and digestible!"

Come! Write *your* Crisco sentence now!—first contest opens Oct. 4. And Crisco wishes you good luck!

All dealers have been selling the new *super-creamed* Crisco for many months.

For Crisco Contest News tune in "Vic and Sade"

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CRISCO CONTEST, Dept. WO-16, Box 828, Cincinnati, Ohio

I enclose the *outside* wrapper of a can of Crisco, any size (or facsimile), for *each* sentence-ending I submit.

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FOLLOW THESE RULES

1. Finish the sentence shown on the entry blank with 25 additional words or less. Write your sentence on entry blank, or on one side of a sheet of paper, signing your name and address *and* your dealer's name and address.

2. Attach the outside wrapper of a can of Crisco, any size (or a facsimile), to your entry. Mail to CRISCO, Dept. WO-16, Box 828, Cincinnati, Ohio.

3. There will be 6 weekly contests, each with a separate list of prizes. Opening and closing dates are as follows:

	OPENING	CLOSING
1st Contest	Mon., Oct. 4	Sun., Oct. 10
2nd Contest	Mon., Oct. 11	Sun., Oct. 17
3rd Contest	Mon., Oct. 18	Sun., Oct. 24
4th Contest	Mon., Oct. 25	Sun., Oct. 31
5th Contest	Mon., Nov. 1	Sun., Nov. 7
6th Contest	Mon., Nov. 8	Sun., Nov. 14

4. Entries for *each* week's contest must be postmarked before Sunday midnight. Entries will be entered in each week's contest as received.

5. You can enter *each* week's contest and enter as *often* each week as you choose. Be sure to enclose a Crisco wrapper (or facsimile) with each entry.

6. Entries will be judged for clearness, sincerity, and individuality of thought concerning the qualities of new super-creamed Crisco. Contests judged by Miss Elsie Rushmore, National Contest Consultant, and her associates. Duplicate prizes awarded in case of ties. Entries, contents, and ideas therein become the property of Procter & Gamble. No entries returned.

7. Anyone may compete except employees of Procter & Gamble and Westinghouse Elec. & Mfg. Co., their advertising agencies, and their families. Contests good in United States and Canada, subject to Federal, State, Dominion and Local regulations.

8. Prizes in *each weekly contest* are: First prize, $1000 cash; 10 prizes of $100; 200 prizes of Westinghouse Electric Roasters.

9. $1000 and $100 prize-winners will be announced shortly after each contest closes, in Crisco's radio program, "Vic and Sade."